

FRESHLOCK®

Vacuum Sealer

Preserve food
and more

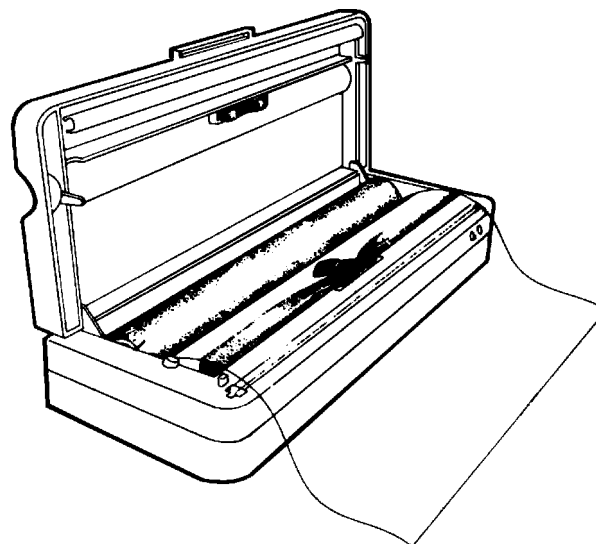
Model #1631

IMPORTANT!

Please keep these instructions and
your original box packaging.

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**INSTRUCTIONS
FOR PROPER USE AND CARE**

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IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

- **Read all of the instructions before use.**
- Do not let the cord hang over the edge of the work space or touch any hot surfaces.
- Place the oven securely in the center of the counter or work space.
- Close adult supervision must be provided when this appliance is used by or near children.
- Avoid any contact with moving parts. Fingers, hair, clothing, etc. should be kept away during operation.
- Using attachments not recommended or sold by Deni/Keystone Manufacturing Co., Inc. may cause hazards.
- Do not operate with a damaged cord. Return the unit to a repair center or have it repaired by a licensed electrician.
- Always unplug before cleaning and removing parts.
- For indoor use only.
- Do not place near hot gas or electric burner.
- Do not clean with metal scrubbing pads. Pieces can break off the pad and short-circuit electrical parts, creating a possibility of an electrical shock.
- To protect against electrical shock, do not immerse plug, cord or motor top in water or any other liquid.
- Do not use an extension cord with this ice cream maker. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- This unit is for household use only.
- The Freshlock Vacuum Sealer has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fit fully in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.

SAVE THESE INSTRUCTIONS

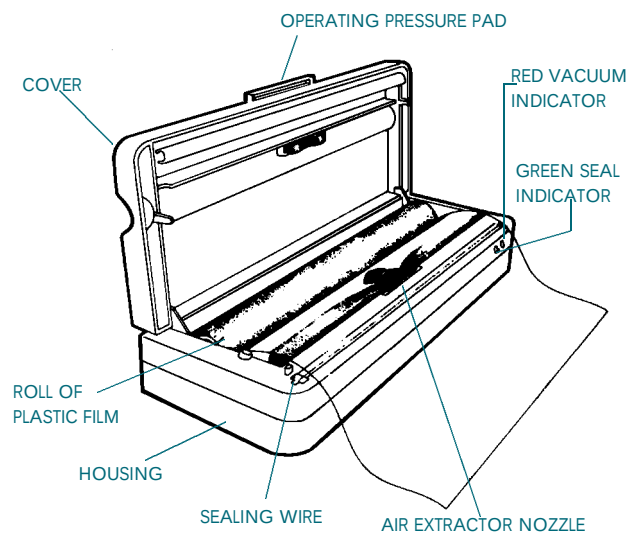
FRESHLOCK™

Vacuum Sealer

Use your vacuum sealer to preserve food and so much more:

- Freeze fruits, vegetables, soups, casseroles, left overs and more.
- Boil-in-the-bag cooking.
- Microwave cooking.
- Keeps bulk foods dry, avoiding spillage, seals in flavor.
- Packed lunches are kept fresh and moist.
- Keep bandages clean and dry.
- Protect photos from crumbled corners and fingermarks.
- Seal small bottles and jars in bags when traveling, to avoid spillage and leakage. Also keeps shoes isolated to prevent soiling other items.
- Portion out shampoos and soap liquids and seal in bags.
- Keep small articles clean and moth free during the summer months.
- Opened packs of flower and vegetable seeds may be kept fresh and airtight.
- Keep recipes clean during usage.
- Keep matches and other items dry in wet weather.
- Maps and charts are kept watertight and protected.
- Keep lace, ribbon, buttons, etc. clean and easy to find.
- The list is endless. You will discover many more applications.

FEATURES





HOW TO OPERATE

To make a bag:

1. Place the bag sealer on a firm, level surface.
2. Insert the roll of plastic film in the trough in the sealer. Position the film so it is pulled off the roll from the underside as shown. (Fig. 1)
3. Plug into an AC electric socket.
4. To start a new roll, lift the cover and pull out enough film to project an inch or so outside the casing. Close the lid.
5. Press the lid down firmly on both sides of the lid. (Fig. 2) Both indicator lights will light up. In about 6 seconds the seal indicator light will go out and the seal is complete (Note that the vacuum indicator light (red) will stay on during the operation.) Before lifting the cover, peel off the projecting strip of film.

NOTE: When closing the lid and applying pressure, two distinct clicks will be heard. These are switches which operate the two functions of the bag sealer.

First Click—(press left side) operates the air extraction motor—Vacuum Light ON.

Second Click—(press both sides) activates the sealing wire—Seal and Vacuum Lights ON. Allow 1 minute to elapse between each sealing operation.

6. After the roll is started, you only need to seal one side of the bag, since the first side will be sealed from the previous sealing. Pull out the film to the desired bag width and seal again by closing the lid and pressing down firmly.

When the seal light goes out, peel off the finished bag, ensuring no film adheres to the sealing wire.

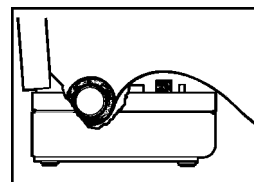


Fig. 1

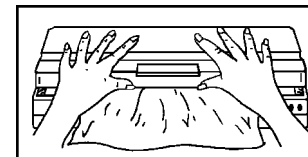


Fig. 2

Sealing a filled bag (without vacuum action)

1. Make sure that no food or liquid remains in the portion of the bag close to where the seal will be made, as this may inhibit the effectiveness of the seal.
2. Place the open end of the bag over the sealing wire, making sure that the film is flat, with no folds or creases along the line of the seal. (Fig. 3)
3. Close the lid and depress firmly, just as when making the bag.

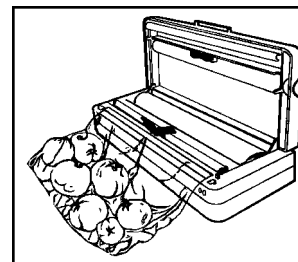


Fig. 3

FRESHLOCK™

Vacuum Sealer

Vacuum Sealing

1. After filling the bag and making sure that the sealing area is free from liquid or food particles, place the open end of the bag over the sealing wire as if preparing to seal the bag. Ensure that the central air-extractor nozzle is positioned inside the bag opening.
2. Depress the left side of the lid gently for vacuum—and hold on this position. The air extractor motor will start to run, and the red vacuum indicator will light up and the air will be automatically extracted from the bag.
3. When the air extraction is complete, press the lid firmly down. A second click will be heard and the green seal indicator will light up. When the 'seal' light goes out, the bag is sealed

NOTE: IT IS NOT ADVISABLE TO EXTRACT AIR FROM BAGS CONTAINING LIQUID—the liquid can be easily drawn into the working mechanism and cause damage.

'Boil-in-bag' reheating

For vegetables, fruits, casseroles, soups, stews, fish.

1. Put the bag in boiling water and bring water to a boil again.
2. Cooking time is measured from the second boil. The time taken to cook will be reduced by approximately one third compared with the usual cooking methods. Do not boil for longer than approximately 20 minutes. Foods can be cooked straight from the freezer. But it is recommended that large quantities are defrosted prior to cooking.

Microwave cooking

1. Place bag on a plate or dish.
2. Poke holes in the bag to allow steam to escape during microwave cooking. Consult your microwave instruction booklet on heating commercially prepared boil-in-the-bags for timing.

CLEANING AND MAINTENANCE

1. Before attempting any cleaning operation—ENSURE THAT THE PLUG IS REMOVED FROM THE SOCKET.
2. Simply wipe the casing with a soft damp cloth. DO NOT IMMERSE IN WATER. DO NOT USE ANY ABRASIVE CLEANERS.
3. If particles of film adhere to the sealing wire, wipe them off carefully to avoid damage to the wire. It may help to carry out a sealing operation (closing the lid and pressing down) without a bag in position—this will heat the wire and soften any plastic film adhering to it.

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HINTS AND TIPS

1. Boil-in-the-bag foods retain their flavor, the saucepan remains cleaner, cooking odors are reduced, and it is fuel saving.
2. The vacuum removes the air from the bag, prolonging storage life, and retaining food color. It also saves space in the freezer or cupboard.
3. Ensure that the area to be sealed is completely clean and dry to achieve an efficient seal.
4. Also ensure that there are no creases or wrinkles in the film which would prevent a perfect seal.
5. Allow approximately 1 1/2" margin between the food and seal to allow for expansion when freezing and cooking.
6. Do not use the bag sealer on cling film, as the heat will melt this type of film.
7. The white strip on the bag is for labeling.
8. When packing boiling foods, allow them to cool for 5 minutes before packing.
9. Do not use the vacuum air extraction when sealing liquids in bags.
10. When filling a bag for freezing the contents should lie evenly, not more than 1" thick. Freeze flat.
11. Remember that seasonings and flavorings alter or intensify during storage, so reduce the amount of salt, pepper and spices in dishes to be frozen.

CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni Freshlock Vacuum Sealer, call our customer service department toll free:

Monday through Friday
8:30 a.m. to 5:00 p.m.
(Eastern Standard Time)

1-800-DENI-822

www.deni.com

Deni by Keystone Manufacturing Company, Inc.®

ONE-YEAR LIMITED WARRANTY

Your Freshlock Vacuum Sealer is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catharines, Ontario L2M 6T4. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state/province to state/province.